Food and Drug Administration, HHS

| Zoalene in grams/ton | Combination in grams/ton | Indications for use | Limitations |
|---|--|---|--|
| | Roxarsone 22.7 to 45.4 (0.0025 to 0.005%) | Broiler chickens; prevention and control of coccidiosis; growth promotion and feed efficiency; improving pigmentation | Withdraw 5 d before slaugher; as sole source of organic arsenic. |
| (iii) 113.5 to 170.3 (0.0125 to 0.01875%) | | Turkeys; prevention and control of coccidiosis | For turkeys grown for meat purposes only. |
| | Arsanilate sodium 90 (0.01%) | Turkeys; growth promotion and feed efficiency; improving pigmentation | For turkeys grown for meat pur- poses only; withdraw 5 d be- fore slaughter; as sole source of organic arsenic. |
| | Arsanilic acid 90(0.01%) | do | Do. |
| | Bacitracin methylene disa- licylate 4–50 | Turkeys; prevention and control of coccidiosis, and increased rate of weight gain and improved feed efficiency | For turkeys grown for meat pur- poses only, not to be fed to laying birds, feed continuously as sole ration until 14 to 16 weeks of age. |
| | Carbarsone (not U.S.P.) 277 to 340.5 (0.025% to 0.0375%) | Turkeys; prevention and control of coccidiosis; aid in the prevention of blackhead | For turkeys grown for meat purposes only; feed continuously beginning 2 weeks before blackhead and coccidiosis are expected and continue as long as prevention of blackhead and prevention and control of coccidiosis is needed; withdraw 5 d before slaughter; as sole source of organic arsenic. |
| | Roxarsone 22.7 to 45.4 (0.0025% to 0.005%) | Turkeys; growth promotion and feed efficiency; improving pigmentation | Withdraw 5 d before slaughter; as sole source of organic ar- senic. |

- (2) *Permitted combinations.* It may be used in accordance with the provisions of this section in the combinations provided, as follows:
- (i) Bambermycins in accordance with $\S558.95$.
- (ii) Roxarsone in accordance with $\S558.530$.

[41 FR 11005, Mar. 15, 1976, as amended at 42 FR 18618, Apr. 8, 1977; 42 FR 20817, Apr. 22, 1977; 42 FR 36995, July 19, 1977; 51 FR 7401, Mar. 3, 1986; 52 FR 2686, Jan. 26, 1987; 55 FR 8461, Mar. 8, 1990; 57 FR 8403, Mar. 10, 1992; 57 FR 8578, Mar. 11, 1992; 61 FR 35957, July 9, 1996; 63 FR 38750, July 20, 1998; 67 FR 6868, Feb. 14, 2002]

PART 564 [RESERVED]

PART 570—FOOD ADDITIVES

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570.14 Indirect food additives resulting from packaging materials for animal feed and pet food.

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AUTHORITY: 21 U.S.C. 321, 341, 342, 346a, 348, 371.

SOURCE: 41 FR 38644, Sept. 10, 1976, unless otherwise noted.

Subpart A—General Provisions

§ 570.3 Definitions.

- (a) Secretary means the Secretary of Health and Human Services.
- (b) *Department* means the Department of Health and Human Services.
- (c) *Commissioner* means the Commissioner of Food and Drugs.

§570.6

- (d) As used in this part, the term *act* means the Federal Food, Drug, and Cosmetic Act approved June 25, 1936 (52 Stat. 1040 *et seq.*, as amended; 21 U.S.C. 301–392).
- (e) Food additives includes all substances not exempted by section 201(s) of the act, the intended use of which results or may reasonably be expected to result, directly or indirectly, either in their becoming a component of food or otherwise affecting the characteristics of food. A material used in the production of containers and packages is subject to the definition if it may reasonably be expected to become a component, or to affect the characteristics, directly or indirectly, of food packed in the container. Affecting the characteristics of food does not include such physical effects, as protecting contents of packages, preserving shape, and preventing moisture loss. If there is no migration of a packaging component from the package to the food, it does not become a component of the food and thus is not a food additive. A substance that does not become a component of food, but that is used, for example, in preparing an ingredient of the food to give a different flavor, texture, or other characteristic in the food, may be a food additive.
- (f) Common use in food means a substantial history of consumption of a substance by a significant number of animals in the United States.
- (g) The word *substance* in the definition of the term *food additive* includes a food or feed or a component of a food or feed consisting of one or more ingredients
- (h) *Scientific procedures* include those human, animal, analytical, and other scientific studies, whether published or unpublished, appropriate to establish the safety of a substance.
- (i) Safe or safety means that there is a reasonable certainty in the minds of competent scientists that the substance is not harmful under the intended conditions of use. It is impossible in the present state of scientific knowledge to establish with complete certainty the absolute harmlessness of the use of any substance. Safety may be determined by scientific procedures or by general recognition of safety. In

determining safety, the following factors shall be considered:

- (1) The probable consumption of the substance and of any substance formed in or on food because of its use:
- (2) The cumulative effect of the substance in the diet, taking into account any chemically or pharmacologically related substance or substances in such diet:
- (3) Safety factors which, in the opinion of experts qualified by scientific training and experience to evaluate the safety of food and food ingredients, are generally recognized as appropriate.
- (j) The term *nonperishable processed* food means any processed food not subject to rapid decay or deterioration that would render it unfit for consumption. Not included are hermetically sealed foods and other processed foods requiring refrigeration.
- (k) General recognition of safety shall be determined in accordance with \$570.30.
- (l) Prior sanction means an explicit approval granted with respect to use of a substance in food prior to September 6, 1958, by the Food Drug and Administration or the United States Department of Agriculture pursuant to the Federal Food, Drug, and Cosmetic Act, the Poultry Products Inspection Act, or the Meat Inspection Act.
- (m) Food includes human food, substances migrating to food from food-contact articles, pet food, and animal feed.

[41 FR 38644, Sept. 10, 1976, as amended at 42 FR 55206, Oct. 14, 1977]

§ 570.6 Opinion letters on food additive status.

(a) Over the years the Food and Drug Administration has given informal written opinions to inquirers as to the safety of articles intended for use as components of, or in contact with, food. Prior to the enactment of the Food Additives Amendment of 1958 (Pub. L. 85-929, Sept. 6, 1958), these opinions were given pursuant to section 402(a)(1) of the Federal Food, Drug, and Cosmetic Act, which reads in part: "A food shall be deemed to be adulterated if it bears or contains any poisonous or deleterious substance which may render it injurious to health".